



International Dairy Foods Association
Milk Industry Foundation
National Cheese Institute
International Ice Cream Association

November 14, 2005

Mr. Arthur Neal
Director of Program Administration
United States Department of Agriculture
1400 Independence Avenue S.W.
Washington, DC 20250

Submitted electronically to: National.List@usda.gov

Reference: Docket TMD-04-01: National Organic Program (NOP): Proposed Amendment to the National List of Allowed and Prohibited Substances (Crops and Processing)

Dear Mr. Neal:

The International Dairy Foods Association (IDFA) appreciates the opportunity to comment on the proposed amendments to the National List of Allowed and Prohibited Substances for the National Organic Program. These comments are submitted on behalf of IDFA and its constituent organizations, the Milk Industry Foundation, the International Ice Cream Association, and the National Cheese Institute. The approximately 500 member companies of these associations operate more than 650 processing and manufacturing plants, which account for 85% of the dairy products consumed in the United States. Additionally, many of our members produce, process and market organic dairy products.

In response to the proposed rule impacting 7 CFR 205, IDFA would like to comment about amendments to the USDA's National List of Allowed and Prohibited Substances regulations, particularly the statements about Peracetic acid/Peroxyacetic acid, Egg White Lysozyme, and Microorganisms-any food grade bacterial, fungi and other microorganisms.

Peracetic acid/Peroxyacetic acid

IDFA supports listing Peracetic acid/Peroxyacetic acid for both organic livestock production and for use in or on processed products. We respectfully oppose the restriction that limits the use of peracetic/ peroxyacetic acid as a synthetic ingredient in or on processed products as "made with organic (specific ingredients of food group(s))."

Peracetic acid/Peroxyacetic acid is an important compound for use in the dairy industry as an anti-microbial water treatment additive and/or as a equipment sanitizer for food contact surfaces which is approved by FDA for use as an indirect food additive sanitizer under 21 CFR 178.1010.

IDFA respectfully requests that the USDA proceed with listing Peracetic acid/Peroxyacetic acid as "synthetic substances allowed in or on processed products labeled as "organic"". Peracetic acid/Peroxyacetic acid antimicrobials play an important role in protecting the safety of our food supply. The use of Peracetic acid/Peroxyacetic acid are consistent with organic handling objectives, due to the chemistry and breakdown constituents of the materials and are used as processing aids with no ongoing technical effect in the finished food. Additionally, the U.S. Environmental Protection Agency, the Federal Food and Drug Administration and the World Health Organization's Joint Expert Committee on Food Additives (JECFA) have cleared peroxyacetic/peracetic acid as safe.

Accordingly, we request that the proposed rulemaking language to amend 7 CFR 205.605(b) be listed as follows:

Peracetic acid/Peroxyacetic acid (CAS # 79-21-0) – for use in wash and/or rinse water according to FDA limitations. For use as a sanitizer on food contact surfaces.

In addition, we request that 7 CFR 205.603(a) be amended to include Peracetic acid/Peroxyacetic acid for use as disinfectants, sanitizers, and medical treatments as applicable in organic livestock production. The original NOSB submittals for Peracetic acid/Peroxyacetic acid in 2000 included such uses, and the NOSB fully supported these clearances for livestock production. Peracetic acid/Peroxyacetic acid products are commonly used to control foot-and-mouth disease and for other hoof treatments in livestock production. Accordingly, USDA should include clearances for Peracetic acid/Peroxyacetic acid in organic production of livestock for the reasons given above.

Egg White Lysozyme

Egg white lysozyme is used as an antimicrobial agent in the casing for frankfurters and on cooked meat and poultry products. FDA has also affirmed that egg white lysozyme is generally recognized as safe (GRAS) for use in preventing late blowing of cheese caused by the bacterium *Clostridium tyrobutyricum* during cheese production (the tentative final rule on lysozyme; 63 FR 12421; March 13, 1998). Egg white lysozyme is an important processing aide to avoid this quality defect in cheese with eyes (holes) such as Swiss and Emmentaler cheese. IDFA fully supports the recommendation of amending §205.605(a) of the National List regulations to include Egg white lysozyme (CAS #9001-63-2).

Microorganisms

Food grade microorganisms such as bacteria cultures, fungi, yeast and certain products derived from them (e.g., enzymes) are a critical ingredient in the production of cheese and cultured dairy products. IDFA agrees that although dairy cultures and yeast are already included on the National List, there are many species of food grade microorganisms that may be needed in the production of organic foods. Therefore, IDFA

believes it is appropriate to allow for the categorical use of food grade microorganisms in organic handling. IDFA supports the recommendation of amending §205.605(a) of the national list to include Microorganisms-any food grade bacteria, fungi and other microorganisms.

IDFA appreciates the opportunity to comment on the proposed changes to the National Organic Program's National List of Allowed and Prohibited Substances and would welcome the opportunity to discuss these issues. We are also glad to answer questions or provide additional information.

Respectfully submitted,

A handwritten signature in black ink, appearing to read "Cary Frye". The signature is written in a cursive, flowing style.

Cary P. Frye
Vice President, Regulatory Affairs